

CORRECTIVE ACTIONS

RISK FACTOR	CORRECTIVE ACTION
Approved Source/Sound Condition <ul style="list-style-type: none"> Food from unapproved source/unsound condition 	<ul style="list-style-type: none"> Discard/Reject/Return
Hand Washing <ul style="list-style-type: none"> Food employee observed not washing hands at appropriate time 	<ul style="list-style-type: none"> Employee should be instructed when and where to wash hands
Cold Holding <ul style="list-style-type: none"> Potentially hazardous food held above 41°F MORE than 4 hours Potentially hazardous food held above 41°F LESS than 4 hours 	<ul style="list-style-type: none"> Discard Use immediately or cool rapidly
Cooking <ul style="list-style-type: none"> Potentially hazardous food is undercooked 	<ul style="list-style-type: none"> Continue cooking to proper temperature
Hot Holding <ul style="list-style-type: none"> Potentially hazardous food held below 140°F MORE than 4 hours Potentially hazardous food held below 140°F LESS than 4 hours 	<ul style="list-style-type: none"> Discard Rapidly reheat, 165°F in LESS than 2 hours or discard
2-Stage Cooling Process <ul style="list-style-type: none"> Potentially hazardous food cooled from 140°F to 70°F in MORE than 2 hours Potentially hazardous food cooled from 70°F to 41°F in MORE than 4 hours 	<ul style="list-style-type: none"> Use alternative cooling method Use alternative cooling method or discard. Discard if total cooling time is more than 6 hours
Reheating <ul style="list-style-type: none"> Potentially hazardous food is improperly reheated 	<ul style="list-style-type: none"> Use direct reheating method to achieve 165°F immediately or discard

Food Safety is YOUR Responsibility!

